

ASHTON 1920

2021 MATARO



Planted in 1920, the heritage clone has been dry grown and trained uniquely high to survive the harsh and cold conditions the Clare Valley can experience. While celebrated as a blending component, this unique vineyard produces fruit with rich and complex flavours. The old vines produce fruit of such intensity that it is now reserved for this single block wine that shows the purity and finesse of the variety.

PLACE

33°52'27.0"S 138°38'34.5"E

Single Vineyard - Ashton Vineyard, Sevenhill
Altitude - 470m

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

The 2021 vintage saw a return to milder conditions from those of the previous season. Regenerating winter rains aided the vines in producing a full and balanced canopy. These mild conditions were embraced by the aged and dry grown vineyard, and allowed the fruit to develop full in the cooler season. The grapes were harvested on the 17th of March.

WINEMAKING

The single batch of fruit was placed into a small open top fermenter where it was chilled and allowed to rest for 2 days. After this time, the must was allowed to warm and have fermentation initiate naturally. Hand plunged daily, the grapes were basket pressed upon completion of the ferment. This wine was then barreled into seasoned French oak hogsheads (300Ltr).

COLOUR

Deep crimson that carries all the way through the hue.

NOSE

Bright and intense aromas lift from the glass. Complex and rich, aromas of blackcurrant, green peppercorns and fresh crushed tomato leaf emanate from the wine.

TECHNICAL

Alcohol: 14.0%
Acidity: 5.8 g/L

WINEMAKER

Peter Warr
Last tasted:
30th January 2024

CELLARING

Now until 2031

PALATE

A firmly structured wine with an exceptionally soft flow through the palate. The soft acidity, supple fruit tannin and seamless French oak are all harmoniously integrated. Dark brooding fruit are underpinned by layers of savoury notes, a hint of graphite and sweet spices.

AWARDS

